

**Amendments to the Specification**

*Please replace the paragraph beginning at page 5, line 5, with the following rewritten paragraph:*

Approximately 40 pounds of freshly picked Topexport® ‘Fuji’ apple cultivars, were placed or “dipped” in a 70°F admixture. The admixture included approximately 1 fluid ounce of standard, 26.4% methyl anthranilate concentrate, diluted in a gallon of water, which is referred to herein as a “~~0.2-2~~ % methyl anthranilate admixture.” This 1 ounce per gallon solution corresponds to approximately a ~~0.205-2.05~~% solution of methyl anthranilate, by volume. The apples were placed in the admixture for approximately 1 second. The apples were then set to dry in two “western lug,” standard 20 pound boxes, for approximately 24 hours. One lug was then placed in cold storage at approximately 35°F and the other maintained at room temperature, averaging 70°F. After an additional period of approximately 24 hours, the cold stored apples had a pronounced grape flavor. The desirable grape flavor remained in the cold stored apples for approximately four more months. The apples left at room temperature had a noticeable grape flavor for the approximate period of one month after treatment.

*Please replace the paragraph beginning at page 5, line 19, with the following rewritten paragraph:*

Approximately 40 pounds of freshly picked ‘Topexport® ‘Fuji’ apple cultivars, were dipped in a 70°F admixture. The admixture included the above discussed ~~0.2-2~~% methyl anthranilate admixture. The apples were placed in the admixture for approximately 1 minute. The apples were then set to dry in two western lugs for approximately 24 hours, at an average room temperature of approximately 78°F. One lug was then placed in cold storage at approximately 35°F and the other maintained at an ambient temperature averaging approximately 70°F. After an additional period of approximately 24 hours, the cold stored apples had a pronounced grape flavor. The desirable grape flavor remained in the cold stored apples for approximately four more months. The apples left at room temperature had a noticeable grape flavor for the approximate period of one month after treatment. Both the cold stored apples and the room temperature apples had a more enhanced flavor than the apples treated per Example 1, above.

*Please replace the paragraph beginning at page 6, line 2, with the following rewritten paragraph:*

Approximately 20 pounds of freshly picked Topexport® ‘Fuji’ apple cultivars were, dipped in a 70°F admixture. The admixture included the above discussed ~~0.2-2%~~ methyl anthranilate admixture. The apples were placed in the solution for approximately 5 minutes. The apples were then set to dry in a western lug, for approximately 24 hours, at an average room temperature of approximately 78°F. A scald appeared on skin of apples, especially near the stem cup. This scaling was apparently induced by the concentrated admixture and the extended dip time. Even with the higher concentration and dip time, there was no noticeable increase in the grape flavor imparted to the apple, as compared to the apples treated per Example 2 above.

*Please replace the paragraph beginning at page 6, line 12, with the following rewritten paragraph:*

Approximately 20 pounds of freshly picked ‘Topexport® ‘Fuji’ apple cultivars, were dipped in a 70°F admixture. The admixture included approximately 2 fluid ounces of the standard methyl anthranilate solution concentrate, per gallon of water, which is referred to herein as a “~~0.4-4%~~ methyl anthranilate admixture.” This 2 ounce per gallon solution corresponds to approximately a ~~0.406-4.06%~~ solution of methyl anthranilate, by volume. The apples were placed in the admixture for approximately 1 second. The apples were then set to dry in a western lug, for approximately 24 hours. The resultant grape flavor was similar to the apples treated for 1 second in the ~~0.2-2%~~ methyl anthranilate admixture, per Example 1, above.

*Please replace the paragraph beginning at page 6, line 22, with the following rewritten paragraph:*

Approximately 20 pounds of freshly picked ‘Topexport® ‘Fuji’ apple cultivars were dipped in a 70°F admixture. The admixture included approximately 3 fluid ounces of the

standard methyl anthranilate solution concentrate, per gallon of water, which is referred to herein as a “~~0.6-6%~~ methyl anthranilate admixture.” This 3 ounce per gallon solution corresponds to approximately a ~~0.605-6.05%~~ solution of methyl anthranilate, by volume. The apples were placed in the admixture for approximately 1 minute. The apples were then set to dry in a western lug, for approximately 24 hours, at an average temperature of approximately 78°F. The grape flavor had become too strong for enjoyable eating.

*Please replace the paragraph beginning at page 7, line 2, with the following rewritten paragraph:*

Approximately 20 pounds of an ‘Asian’ type pear cultivar, were dipped in a 70°F admixture. The admixture included the above discussed ~~0.2-2%~~ methyl anthranilate admixture. The pears were placed in the admixture for approximately 1 minute. The pears were placed in the admixture for approximately 1 second. The pears were then set to dry in a “western lug,” standard 20 pound box, for approximately 24 hours. The lug was then placed in cold storage at approximately 35°F. After an additional period of approximately 24 hours, the pears had pronounced grape flavor, similar to the cold stored apples of Example 2, above.

*Please replace the paragraph beginning at page 7, line 10, with the following rewritten paragraph:*

Approximately 20 pounds store purchased ripe, ready-to-eat ‘Asian’ type of pear cultivar, were dipped in a 70°F admixture. The admixture included the above discussed ~~0.4-4%~~ methyl anthranilate admixture. The pears were placed in the admixture for approximately 1 minute. The pears were then set to dry in a western lug, for approximately 24 hours, at an average room temperature of approximately 78°F. The lug was then placed in cold storage at approximately 35°F. After an additional period of approximately 24 hours, the pears had a pronounced grape flavor, which was slightly more pronounced than the grape flavor of Example 6, above.

*Please replace the paragraph beginning at page 7, line 19, with the following rewritten paragraph:*

Approximately 20 pounds store purchased ripe, ready-to-eat 'Asian' pears, were dipped in a 70°F admixture. The admixture included the above discussed ~~0.6-6%~~ methyl anthranilate admixture. The pears were placed in the admixture for approximately 1 minute. The pears were then set to dry in a western lug, for approximately 24 hours, at an average room temperature of approximately 78°F. The lug was then placed in cold storage at approximately 35°F. After an additional period of approximately 24 hours, the pears had a very strong grape flavor, too strong for enjoyable eating, similar to the results found in apples treated per Example 5, above.

*Please replace the paragraph beginning at page 7, line 28, with the following rewritten paragraph:*

Approximately 20 pounds of freshly picked 'Topexport® 'Fuji' apple cultivars were dipped in a 70°F admixture. The admixture included the above discussed ~~0.4-4%~~ methyl anthranilate admixture. The apples were dipped in the admixture for approximately 1 minute, then allowed to dry in conventional apple trays for one hour, at an average room temperature of approximately 78°F. The apples were then placed in cold storage at approximately 35°F. The apples had an excellent grape flavor and aroma.

*Please replace the paragraph beginning at page 8, line 7, with the following rewritten paragraph:*

Approximately 20 pounds of freshly picked Topexport® 'Fuji' apple cultivars were dipped in a 70°F admixture. The admixture included approximately 1/2 fluid ounce of the standard methyl anthranilate solution concentrate, per gallon of water, which is referred to herein as a "~~0.1-1%~~ methyl anthranilate admixture." This 1/2 ounce per gallon solution corresponds to approximately a ~~0.1021.02%~~ solution of methyl anthranilate, by volume. The apples were dipped in the admixture for approximately 1 minute, and then allowed to dry in conventional apple trays for one hour, at an average room temperature of approximately 78°F. No noticeable flavor enhancement occurred.

*Please replace the paragraph beginning at page 8, line 17, with the following rewritten paragraph:*

Approximately 1 pound of store purchased 'Gala' apple cultivars, were dipped in a 65°F admixture. The admixture included the above discussed ~~0.2~~2% methyl anthranilate admixture. The apples were dipped in the admixture for approximately 1 minute, and then allowed to dry outdoors at a temperature of approximately 90°F. It was noted that prior to purchasing the apples, a wax material had apparently been applied to them. This wax may have acted as a barrier to the admixture and, coupled with the heat encountered in the drying step, resulted in an ineffective impairing of grape flavor to the apple.

*Please replace the paragraph beginning at page 8, line 26, with the following rewritten paragraph:*

Approximately 1 pound of store purchased mix of both Green and Red varieties of 'D' Anjou' pears, were dipped in a 65 °F admixture. The admixture included the above discussed ~~0.2~~2% methyl anthranilate admixture. The pears were dipped in the admixture for approximately 1 minute, and then allowed to dry outdoors at a temperature of approximately 90°F. As with the apples of Example 11, above, it was noted that prior to purchasing the pears, a wax material had apparently been applied to them. This wax may have acted as a barrier to the admixture and, coupled with the heat encountered in the drying step, resulted in an ineffective impairing of grape flavor to the pears.

*Please replace the paragraph beginning at page 9, line 6, with the following rewritten paragraph:*

A quantity of 12, freshly picked Sonata® variety of apples, were dipped in a 72°F admixture. The admixture included the above discussed ~~0.2~~2% methyl anthranilate admixture. The apples were dipped in the admixture for approximately 1 minute. 6 of the apples were placed in cold storage at approximately 35°F. The remaining 6 were placed outdoors at an average

temperature of approximately 70°F, with a high temperature of approximately 85°F. The outdoor apples had only a mild flavor after 3 days and had no grape flavor after 6 days. After 6 days, the apples from cold storage had retained a pronounced grape flavor.

*Please replace the paragraph beginning at page 9, line 15, with the following rewritten paragraph:*

Several Earligold™ variety of apples were either individually dipped or hand sprayed, to compare the relative efficacy of various admixture solutions in this variety. The apples were dipped in, or sprayed with, a 72°F admixture. Each apple was either placed in the admixture for approximately 1 minute, or sprayed with the admixture for complete coverage. The apples were then place in cold storage, for approximately 24 hours, at an average temperature of approximately 35°F.

*Please replace the paragraph beginning at page 9, line 20, with the following rewritten paragraph:*

A first admixture, sprayed onto an apple and received on another by dipping, included the "~~0.1~~1% methyl anthranilate admixture," which was first described in Example 10, above. No flavor was imparted to the apples by this first admixture.

*Please replace the paragraph beginning at page 9, line 23, with the following rewritten paragraph:*

For a second admixture, sprayed onto an apple and received on another by dipping, included  $\frac{3}{4}$  fluid ounce of standard, 26.4% methyl anthranilate concentrate. The methyl anthranilate concentrate was diluted in a gallon of water. This second admixture is referred to herein as a "~~0.15~~1.5% methyl anthranilate admixture." This  $\frac{3}{4}$  ounce per gallon solution corresponds to approximately a ~~0.154~~1.54% solution of methyl anthranilate, by volume. No flavor was tasted in the apples treated with this second admixture.

*Please replace the paragraph beginning at page 10, line 1, with the following rewritten paragraph:*

A third admixture, sprayed onto an apple and received on another by dipping, included the "~~0.2~~2% methyl anthranilate admixture," as first described in Example 1, above. A good, grape flavor was distinctly imparted to the apples by this third admixture.

*Please replace the paragraph beginning at page 10, line 4, with the following rewritten paragraph:*

A fourth admixture, applied to an apple, included the "~~0.4~~4% methyl anthranilate admixture," as first described in Example 4, above. A great grape flavor, more pronounced than that of the third admixture, was imparted distinctly to the apples by this fourth admixture.

*Please replace the paragraph beginning at page 10, line 7, with the following rewritten paragraph:*

A fifth admixture, sprayed onto an apple and received on another by dipping, included the "~~0.6~~6% methyl anthranilate admixture," as first described in Example 5, above. A strong grape flavor was imparted to the apples by this fifth admixture. The imparted flavor was more pronounced than that of the fourth admixture, and was described as "overpowering."